



TRESTLE

THIRTY ONE

Trestle Thirty One 2017 Chardonnay, Finger Lakes

Varietal Composition: 100% Chardonnay

Wine Analysis:

Alcohol: 13%

Residual Sugar: 3.09 g/L

Total Acid: 5.49 g/L

pH: 3.51

Ingredients: Chardonnay grapes from Nutt Road Vineyard, Sulfites

Produced Using: Settling enzyme, VIN13 yeast, Yeast Nutrients, and Bentonite.

Vintage:

After a wet winter and a Nor'easter named Stella, Spring arrived quickly resulting in an early bud-break. After a single frost event in early May, the vines emerged, luckily with minimal damage and continued growing towards a mild summer. Unlike 2016, which was very dry with minimal precipitation during the growing season, 2017 was exceptionally wet and had very few days above 90°F. During harvest, the cool season gave us bright acidity and delicate flavors perfect for this fresh style of Chardonnay.

Winemaking:

The fruit was hand harvested and gently destemmed. After pressing, the juice was cold settled for 48 hours before being racked to a combination of a single French oak barrel and two stainless steel barrels for fermentation. The juice was inoculated with VIN13 yeast and went through a swift but healthy fermentation followed by full Malolactic fermentation. The wine aged on lees for 11 months being stirred biweekly by rolling the barrels with a special rack meant to agitate the lees without introducing oxygen. After racking, it was gently fined with a small amount of bentonite prior to bottling. It bottled in July of 2018 and was aged in bottle for 12 months prior to release in July 2019.

Cases Produced: 69 cases

Price: \$32.00/750 mL

